

Homemade Chili with Country Loaf

Chili recipe provided by Wayne VerGowe and the Saturday morning meal team at First Congregational Church of La Grange - Greg Vicheck, Larry LaPolio, Warren Sejud and Dave Marburger. Wayne says the chili is even better on day two! Country Loaf bread recipe provided by Mary Knoppe.

Homemade Chili

Ingredients:

- 2 medium diced onions, sweated in 1/2 stick of butter and some salt
- 1 to 1.5 lbs. of diced steak cooked until tender
- 1 large can of diced tomato
- 1 large can of tomato puree
- 3 to 4 stalks of celery chopped
- 2 to 3 green or red peppers chopped
- 1 to 2 jalapeno peppers chopped fine
- 2 to 3 Tbs. chili powder
- 1 small can of baked beans if desired

Directions:

- Add ingredients to a pot, adding or removing seasonings based on preferences or thickness
- Cook for a while until seasoned and heated through

Country Loaf

Ingredients:

- 1 packet dry yeast
- 1-1/2 cups warm water (110 degrees)
- 1/2 tsp sugar
- 3-1/2 cups all purpose flour
- 1-1/4 tsp salt

Directions:

- Combine the yeast in ½ cup of the water with the sugar. Let stand until foamy, about 5 minutes.
- Combine 2 ½ cups of the flour with the salt in a large mixing bowl. Add the yeast mixture and the rest of the water. Mix until a dough is formed.
- Knead in mixer or by hand, adding more flour as necessary, for about 10 minutes. Place dough in a lightly greased bowl, cover and allow to rise until doubled, about 1 hour.
- Punch down dough. Knead for 1-2 minutes and shape into a ball about 3" high. Cover with a clean towel and allow to rise until doubled.
- Heat oven to 425degrees. Slash the top of the loaf, making an X and bake for 20 minutes. Turn the oven down to 375 degrees and bake for an additional 30-40 minutes. The loaf is done when it sounds hollow when tapped on the bottom.
- Cool on rack.

